DAWN MAGAZINE

"A New Day For Black Americans"

Holiday Hosting

December 1973

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Heroes Of The Past

By Eloyce Brooks

Richard Allen was one of our most outstanding religious leaders. He founded the African Methodist Episcopal Church and later, became the first black bishop in America.

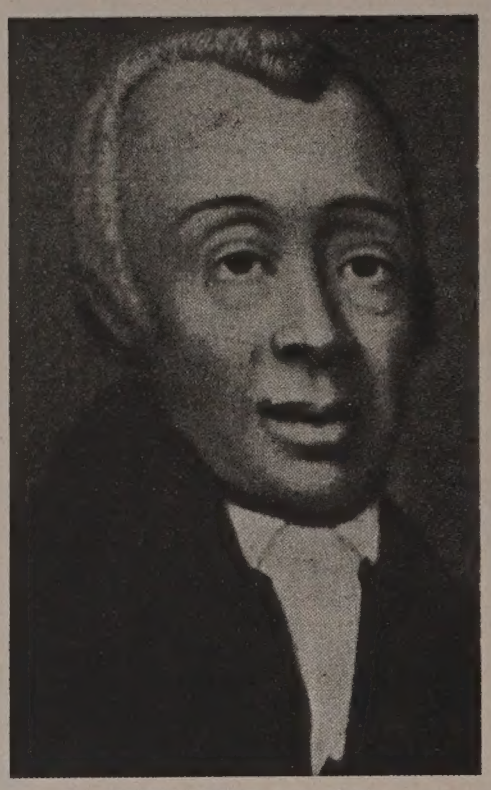
Born in slavery in 1760, Richard Allen became a Methodist minister early in his youth. During the Revolutionary War, he worked as a wagon driver, a woodcutter and worked in a brickyard until he earned enough money to buy his freedom. He then left Dover, Delaware and traveled to Philadelphia where he joined the St. George Methodist Church.

Allen's oratorical and leadership talents soon became evident to the white church leaders and, consequently, he was occasionally permitted to preach there, although there were some strong objections. When he did preach some of the area blacks were allowed to attend.

First Bishop

One Sunday while Allen and some of his friends were praying, they were interrupted by a white usher and asked to go to the back of the church. It was then that Allen, with the help of some of his friends in 1787, founded the Free African Society, whose purpose was to improve living conditions for the free blacks and to provide a place for them to worship in peace.

Out of this society Allen brought together the black persons from both the Methodist and the Episcopal denominations and formed the African Methodist Episcopal Church. He was elected by this



RICHARD ALLEN
Founder of AME Church

religious organization as its first bishop. Richard Allen became famous not only as a minister and the pastor of Bethel AME Church in Philadelphia, which he organized, but he was an active civic leader.

Organized Protest

Bishop Allen organized a mass meeting of three thousand black persons in 1817 to protest the plans of the American Colonization Society to deport free blacks back to Africa. He was recognized as the leader of free blacks in the north.

He was elected president of the "Colored Convention" in 1830. Its objectives were to protect free blacks from deportation, the abolition of slavery and of racial discrimination. He worked for full citizenship for all blacks across America.

At the time of his death in 1831, AME churches were spreading throughout the northern states. Today, there are well over a million of AME members all over this nation.

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Holiday Hints

Have a good selection of non alcoholic beverages available at your Christmas party.

Bring on coffee, and plenty of it, at least an hour or more before your guests will be leaving. Coffee is not a cure for over-indulgence, but when drinking coffee, guests are not taking on more alcohol.

What DAWN Readers Say

'A Good Thing Going'

This week I saw DAWN for the first time. It looks like you have a good thing going; push it along. Put me on your subscriber's list.

DR. WALLACE S. HAYES
New York City

Worthwhile Contribution

I have followed DAWN through the Cincinnati and Columbus Call and Post Newspapers. I want to congratulate you on a worthwhile contribution to journalism in the United States. Your layout is excellent. The selection of your articles appears great. I predict your success will be phenomenal.

I found the article entitled, "Peace Safari in Africa," published in Volume I, No. 3, most informative and noteworthy. As one who believes firmly that world peace and justice, both internally and externally, will come when through law we demand it, I was particularly impressed.

E. WINTHER McCROOM

Patricia Not Ruth

For the record, the young lady who was elected to head the youth organization of the World Peace Through Law Conference is Patricia Worthy of Washington, not Ruth Worthy as indicated in the article, "Peace Safari in Africa," in the recent DAWN.

A. MANTEL CARTER
Washington, D.C.

Peace and Progress

Peace and progress in your expanded and timely reader service with DAWN. My prayer and hope is that your slogan is not just a timely wordage. Let's make it a reality.

WILLIAM H. ROBERSON
New York City

DAWN Quiz

QUESTIONS

1. What is "Apartheid?"
2. Who was the first black woman to win three gold medals in Olympic competition?
3. Who was the educator who founded the Association for the Study of Negro Life and History?
4. How many black persons have served in the U.S. Senate?

ANSWERS

1. "Apartheid" is the term used for the policy of separate racial development as practiced in the Union of South Africa. It provides for an extreme form of racial segregation, and is vigorously opposed by the majority in South Africa.

2. Wilma Rudolph Ward who won the 100-meter and 200-meter sprints for women in the 1960 Olympics at Rome, Italy, then added a third goal medal as the anchor runner on the winning United States women's relay team. She was the fastest women's sprinter of her time.

3. Dr. Carter G. Woodson (1875-1950) was known as the "Father of Negro History." He founded the Association for the Study of Negro Life and History in 1915 and began publication of the Journal of Negro History in 1916. The association changed its name in 1972 to Association for the Study of Afro-American History.

4. Three black persons have served in the U.S. Senate. The first two served in Congress during the period 1870-1888. They were both from Mississippi, Senators Hiram R. Revels, 1870-1871, and Blanche K. Bruce, 1875-1881. The third, Senator Edward Brooke of Massachusetts, was elected in 1966, reelected in 1972, and is now serving.

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If you've got it, give it.

Old Grand-Dad

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Christmas All Wrapped Up!

Any gift, modest or magnificent, grows twice its size in sentiment from a just-for-you wrapping that reflects a bit of extra thought, a smidgen of imagination. To spark your imagination, you will find close to an embarrassment of riches among the new boxes and wrappings, the pretty ribbons and trimmings.

Foils with fresh designs provide pretty variations of those perennial Christmas favorites. Some of the newer ones include a pliable textured foil, a versatile two-way foil that is textured on one side, striped with white on the other side.

Unhackneyed patterns, rich colors give wrappings a richness. Some of the most imaginative: a soft paper printed with a delicately etched leaf design; a deep rose paper finely scrolled with a tiny pattern in a deeper tone; a self-adhering material patterned with stained-glass motifs in jewel hues. And to preserve the prettiness of packages in the mail there is a new holly-banded wrapping paper.

Use Colored Ribbons

Ribbons in profusion will surely inspire dozens of delectable ways to tie up your gifts. There are velvet-textured ribbons in rich, festive hues, narrow and broad widths; satiny ribbons striped the long way in three colors, or three shades of one color; more-glittery-than-ever ribbons in gold and silver, and stick-to-itself ribbons.

Even if pleating paper and tying bows is not the thing you do best, you can turn out enticingly packaged gifts with the array of festive containers to which you add your own personal touches of elegance or whimsey.

Bright and festive boxes with multicolored motifs will accommodate a variety of hard or soft objects. To the largest box, add multicolored ribbon, weaving it through strategic slits in the box top and taped to the underside. To the smallest box, glue a generous handful of fake "jewels" from the Five and Ten.

Long, shallow boxes, great for gloves and ties, present bright surfaces for scattered appliques of snowflakes, holly leaves. For extra pizzaz you might spray the motifs with silver, gold or snow.

Gaudy colored tins make excellent containers for homemade candy, cookies, fruit cakes, anything perishable. Add a pair of shiny tassels plus a tiny Christmas ball to the tin.

Shiny Paper Helps

A tower of little boxes, each covered with a different shiny paper, might enclose a series of small gifts destined for the one lucky person, in which case you could bind them together with foil ribbon and top with a pre-tied bow.

A shopping bag stuffed with packages wrapped to match, is an engaging and practical way to present a Christmas dinner guest with gifts from everyone in the family. Add a binding of red tissue paper to the bag, wrap one of the gifts in red tissue, finish another with a spray of tinsel, throw in a bit of red and white tissue for good measure.

Thoughtful way to reward deliverymen's services — personalized packages. Mailman's

gift can have a construction-paper hand glued over a letter; newsboy's can be wrapped with newspaper with silhouetted figure of a boy; milkman's can feature a bottle.

To cushion your gifts in their boxes, shred tissues in a number of lucious hues.

Problem shape and no box to fit? Cut corrugated cardboard to fit the length and width, wrap the gift loosely in tissue, roll it into the cardboard, tape it shut. To wrap, measure enough paper for one complete turn of the cylinder, plus an inch for overlap. Allow enough at each end for paper to meet at center. Pleat ends and seal with tape.

Make a wrapping for a bottle or jar with two sheets of paper. Gather all the ends upward and tie tightly with ribbon for a pleasing flutted effect.

The fun of wrapping can provide a full and happy Yule for yourself and your friends. Try it, you'll like it — and so will they.

Children Know Best

Ask them what they like to do. Youngsters can be brutally frank, but they are usually right. We talked with kids of different ages to see what they considered real fun. The toddlers couldn't really say, but some of the older children recalled some of the things that they liked best when they were very young.

The p[illegible] and kindergarten set is not likely to clamor for a party. More important is having a friend or two share the traditional, wonder-filled experiences that occur only at the holiday season. One favorite is having a pal for lunch, skipping a nap, and going downtown to see the department store window displays. Breakfast with Santa or a ride on the Santa Claus train are also exciting.

Another happy occasion for toddlers is asking someone their own age for supper and then being driven around the neighborhood to see the lights and outdoor decorations.

Many sections of the country have professional programs geared to child audiences. Children quickly outgrow them, however, and if parents wait too long to take them, they may miss the boat. Youngsters soon become too sophisticated, too knowing, and once or twice is enough for them. These young and impressionable children appreciate the magic of Christmas when it is not pretentious. They prefer to have it scaled down to fit their everyday lives. When it is shared with a friend it really becomes a Christmas party — at least in their estimation.

The elementary school boys and girls prefer parties at which they do something. They don't care whether it is all-girl or all-boy, or mixed parties, so long as it is preceded or followed by a great deal of food. Let them help select the tree. There are some Christmas tree farms where you may choose your own tree and chop it down. This is a happy experience long remembered by youngsters. Once at home, have the whole family — kids, parents, grandparents — lend a hand in decorating it.

They like skating parties — indoor roller skating or outdoor iceskating rink.

Many successful all-girl gatherings have scouting overtones. Girls like to congregate at one house to bake cookies, make Christmas cards, or decorate small trees that they can give to hospital wards or nursing homes. They seem to enjoy doing things for others while calling it a party.

Gather a group of children for supervised carolling on Christmas Eve when they ring doorbells and sing for their neighbors. Then back to one of the houses for hot chocolate and

(Continued on Page 17)

How To Wrap It Right

It's easy when you know how. Always begin by clearing a table top and assembling all of the needed materials — scissors, paper, ribbon, tape, labels. Then, from the inside out, here's how:

First line the box with two sheets of tissue, allowing for overlap on at least two sides. Pleat the sheets at the center so that it fits box exactly. Cushion any breakables in wadded tissue.

The neatest wrapping uses the least paper. Cut a piece to fit twice the width of the box and its height, add an inch for overlap.

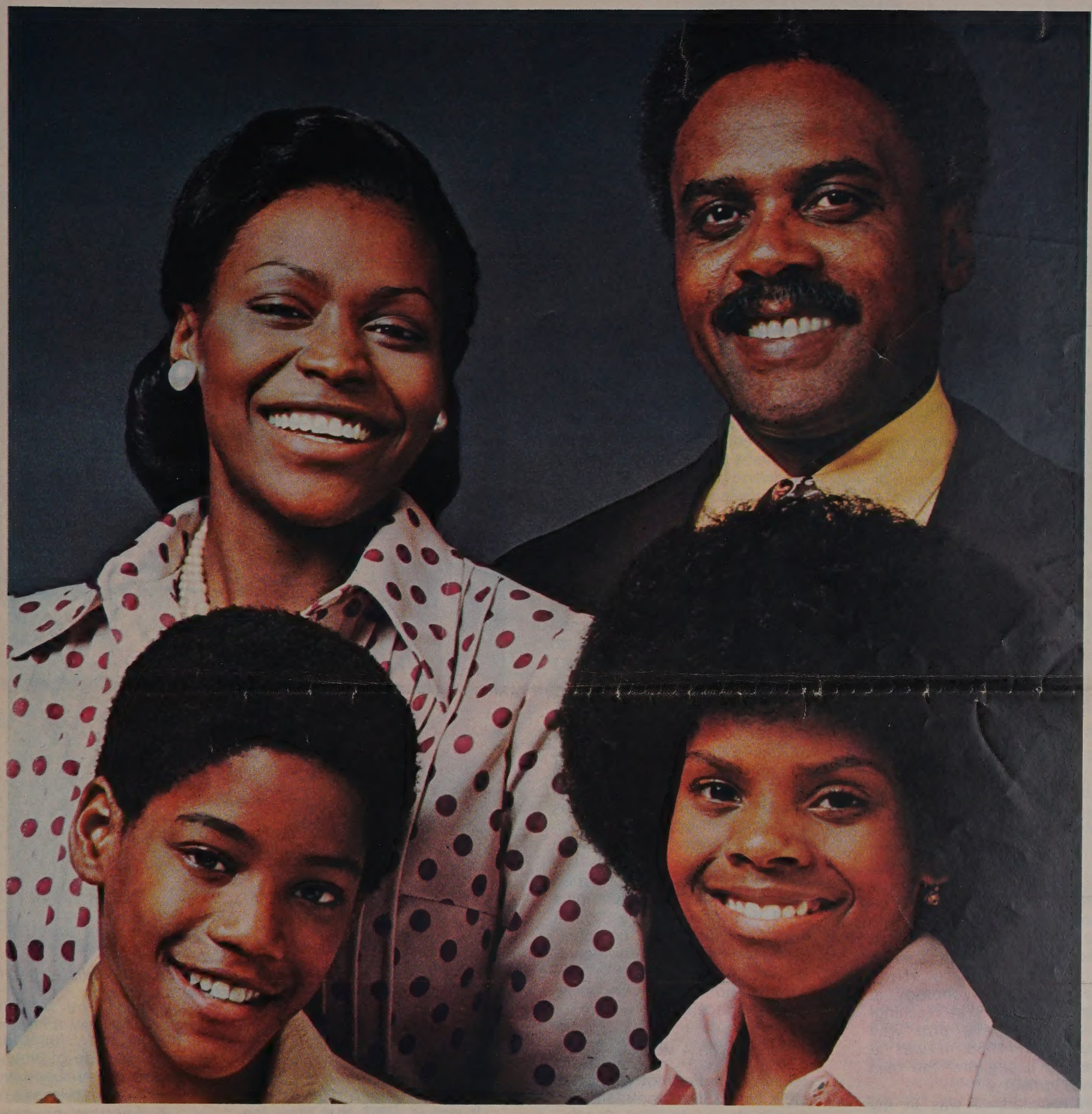
Place box, face down, in the center of the paper and secure it with scotch tape. Pull paper snugly around the box and tape it in place.

Miter ends and tape them shut.

The simplest ribbon treatment is to wind a single length, catty-corner, around the box. Knot the ribbon, allowing enough extra length to tie on a bow or ornament.

To make a bow, gather 1-ops of ribbon in your left hand, holding them between your thumb and forefinger. The length of the loops will determine the size of the bow, and the more the loops, the fuller the effect.

Now tie the loops together tightly around the center — instant bow! For a further holiday look to your gift packages, try adding tiny bells, small tree ornaments, or other suitable seasonal decoration.



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Shirley Tells Of Life With Vernon and Vickie 'On and Off the Road . .'

Urban League's First Lady

By Marie Phillips Cooke

In a swank hotel suite located on a floor just beneath the penthouse, sat Mrs. Shirley Yarbrough Jordan and her "very best friend."

Mrs. Jordan is the wife of the National Urban League's top executive, Vernon E. Jordan Jr. and her best friend is their 14-year-old daughter, Vickie.

What kind of woman does it take to live with a man who has to share so much of himself with others? Mrs. Jordan recently sat and told the story from the beginning to the present.

A tiny lady who stands a bit over five feet, she recalled the past 15 years . . . the sorrows . . . the pleasures.

Began In Atlanta

Born 36 years ago in Atlanta, Ga., she is the youngest of the two daughters of Shedrick Yarbrough, a retired Southern Railway dining car waiter, and Mrs. Rosalie Yarbrough, former mail clerk at Federal Savings and Loan.

Like most youngsters, she attended public schools and lived a healthy childhood. After graduating from high school, she left Atlanta to study sociology and psychology at Howard University in Washington, D.C., where she was graduated in 1958. It was at Howard that she met the man she was to marry.

She recalled, "I was in my senior year and Vernon was a first year law student. I remembered hearing a lot about him during my high school days from his brother (Windsor Jordan). He and I were good friends and he was always talking about his older brother, Vernon.

Just A "Come-on"

"One day when I was in the cafeteria I saw him (Vernon) and spoke to him. Later, I set up a date for him with my roommate. Well, after I had made the arrangements and everything, he stood her up."

Perhaps what Miss Shirley Yarbrough didn't realize then was that the "roommate thing" was just a "come-on."

"Anyway," she said, "Vernon and I became friends. I remember we'd meet after chapel and take long walks. We'd sit in a restaurant and talk about the problems I was having with my boyfriend and Vernon would act like he was trying to help.

"So one day he up and said, 'When are you going to let me kiss you?' My answer to him was 'When the time is right you won't have to ask.' "

So finally the "right time" did come and it's assumed Vernon did kiss Shirley, because on December 13, 1953 they were married.

While Vernon was finishing up at Howard, Shirley was quite busy at home with her parents in Atlanta preparing for her first and only child which was due to arrive the following fall. "Miss Vickie," as she is called was born on September 1.

The day Vernon came home from Washington with his law degree in his hand, he learned that Shirley had already found a nest for them in a "most desirable apartment complex" called the Paradise Apartments.

"So we moved out of my parents' home the very same day," she recalled.

$35 A Week

"Vernon's first job as a law clerk paid $35 a week (and that was in the early 60's). But fortunately, Shirley had been hired as a welfare worker with the Atlanta County State Department and was able to help balance the family budget.

It wasn't long before the "Jordan ball got to rolling," because 18 months later Mr. Jordan joined the staff at the Southern Regional Council where he was assistant to Wiley Branton (now a Washington attorney) in the voter education department, and they moved out of the Paradise Apartments into a two-family townhouse.

It was in 1965 that Mr. Jordan began working as an attorney with the Office of Economic Opportunity (OEO) in Atlanta.

Mrs. Vernon E. Jordan Jr. (Shirley Yarbrough), tells of her life with the National Urban League's executive secretary.

Tragedy Strikes

It was in 1965 that Mrs. Jordan remembered "feeling extremely tired" after a long day's work. She would go home, have dinner and go to bed.

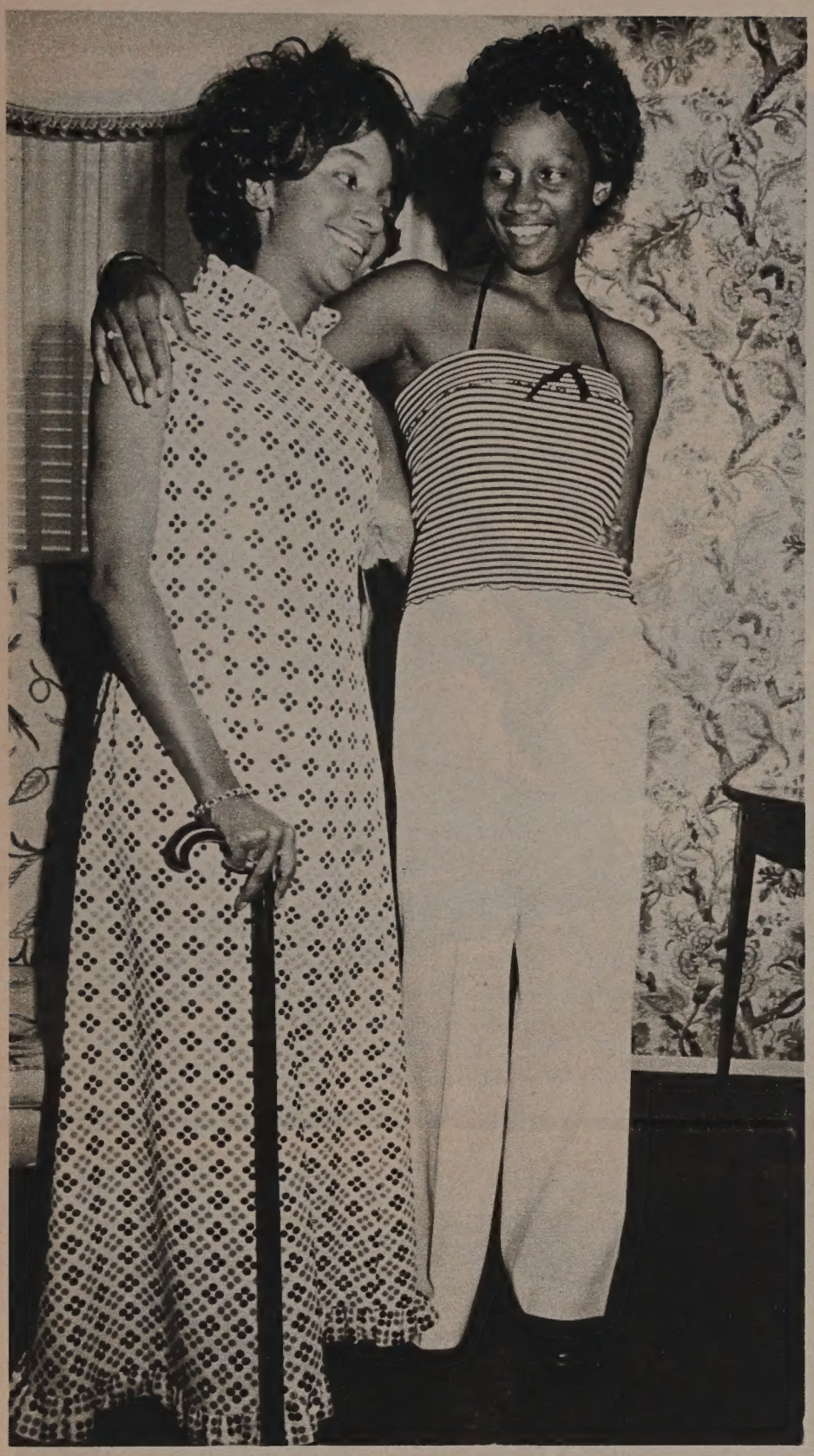
Her "tiredness" worsened and finally she agreed to undergo tests at a city hospital. It was there she learned she was a victim of multiple sclerosis which ended her career with the welfare department.

This is the disease which causes partial paralysis. Fortunately, the ailment has not made an invalid of Mrs. Jordan. She is able to get around with the aid of a cane, drives herself and does everything else she desires but at a slower pace.

In her 12-room home in White Plains, N.Y., located only 25 miles outside of New York City where her husband works, Mrs. Jordan supervises its operation.

A full-time housekeeper is there to tend to the heavy chores and even prepares the meals, but as Mrs. Jordan says, "It sounds good to say you have a housekeeper but people don't realize that someone has to keep the working conditions up to par and be around to see that everything runs smoothly."

Although fortunate to have many modern-day conveniences, the Urban League's First Lady doesn't sit around all day with her girlfriends sipping coffee or playing bridge. However, a group of area wives get together and do something "to improve our minds, like taking in a show and having lunch on Broadway once a month. Once



Mrs. Jordan and her "best friend," Vickie.

"He asked me, ' "when are you going to let me kiss you?' "

(Photos by Benjamin Murphy Phillips IV)

we even had an overnight sleepover which we called our 'women's retreat.'

'Peaches 'n Cream'

The remainder of the month, however, she is busy with Vickie and school, shopping, planning dinner and cocktail parties for her husband's business associates and pursuing general wifely duties which encompass just about everything.

Being the wife of such an important national figure isn't really peaches 'n cream. Mr. Jordan may visit five different cities in a week's time, "but he's always home on the weekends." At least once a month, Mrs. Jordan and Vickie pack their bags and travel with him.

On one of these trips she remembered someone walking up to her and asking for her autograph. "Although I was totally stunned, I gave it to him. And another time she said laughingly, someone telling her she looked like Leslie Uggams.

Keeping herself busy while her husband is on the road doesn't come hard for Mrs. Jordan. Perhaps being born under the sign Pisces has a lot to do with it. It's been said that the Pisces female takes deep pride and satisfaction in everything she does, and is often called "a model of saintly humanitarianism."

Enjoys Cooking

She's actively involved with the Woodlands High School Parent-Teachers Association, and belongs to the Moles, Links, Delta Sigma Theta Sorority and the Urban League Guild.

In her spare hours she finds time to do one of the things she enjoys most — cooking. A favorite in the Jordan household is Shirley's Rancho Grunde which she boasts is "really together."

Her recipe calls for ground chuck, cooked rice, kidney beans, tomato puree, cheddar cheese, canned tomatoes, chopped onions and green peppers.

To prepare the dish is simple: Brown the chuck in a large skillet with chopped onions and green peppers. Add tomato puree, cooked rice and sprinkle grated cheese on top. Bake in a moderately hot oven until cheese has melted.

The Jordans enjoy this dish served with a crisp tossed green salad and hot Italian bread oozing with butter and a chilled glass of Chablis or Rose. Try it, you'll like it!

Holiday Hints

Here are a pair of colorful holiday notions: Deck a punch bowl full of cold creamy eggnog with greenery — in the form of lime sherbet scoops. A maraschino cherry atop each scoop makes the holiday color scheme even more so.

If you don't have a punch bowl, a tall pitcher with ribbons tied to the handle will do prettily for Peppermint Eggnog. It's a refreshing combination of 1 quart chilled dairy eggnog — that ready-to-serve hostess helper — and ¼ teaspoon peppermint extract.

Serve in glasses with candy canes or peppermint sticks for stirrers!

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The Bacardi Monkey Wrench.
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What you see is all you need. A bottle of Bacardi light rum and orange juice for the Screwdriver. Or grapefruit juice for the Monkey Wrench.

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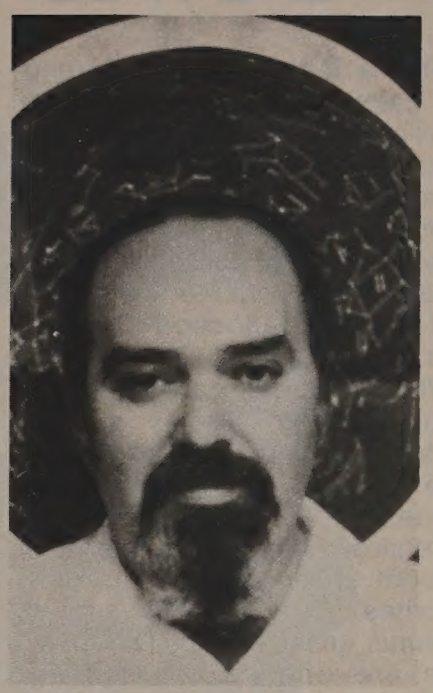
Moby Dick Predicts

Batting Average Seen Good



Moby Dick

I hope that I may be permitted to brag a little bit after being in Dawn Magazine for four issues now. I have predicted almost a year, and a good deal of it successfully, as I hope some of you remember. I predicted, for instance, that President Nixon would be in very deep trouble, be attacked not physically but in his office, and be unsuccessfully impeached in July, probably about the 21st. Now the 20th, as I remember, was the day the tapes exploded into the news. All this sneakery about the tapes is finally doing the man in. On the 21st, the precise day that I picked, Father Drynan, the congressman from Massachusetts, introduced the first official motion for the impeachment of the President. I don't expect to call anything right on the day. Most of the major events that we can predict from the stars are the result of very slow movements of major planets and if you call them in a week or so you are doing just great.

I think perhaps one of my best hits in 1973 was the prediction of food shortages for the first of August.

People in the Baltimore area are particularly likely to remember that I mentioned scandals in high places and particularly sexual carryings-on among politicians, in the issue of Dawn that came out just as Governor Mandel of Maryland was moving out of the Governor's mansion after expressing his love for a divorcee. Then I predicted that the Vice President would fall in the middle of October.

I predicted a coup d'etat — a tricky attempt to steal the government — about the end of September and the first of October. We certainly saw that. This was the first time that prominent columnists like William Raspberry ever used the word 'coup d'etat' to describe an actual American current event. I said it first by several months. But of course, I was writing future news and they were covering the past.

On the Israeli-Arab war, if you check my September and October predictions you will find that I was talking war at that particular time.

COMET

Over the next three months, December, January and February, there is a joker in the pack. The comet Kohoutek was only discovered in the telescope last March. Comets seem to come out of nowhere from regions of space so far out that they are invisible until they start their millenial falls toward the sun. There are a lot of misapprehensions about comets. People have been asking "will it cause tidal waves?" and "What will the gravitational effects be?." The effects of comets are not gravitational. There isn't enough material in a comet to fill up a good sized truck. The brilliance that makes the comet so noticeable in the morning sky as you read this is mostly steam. As the comet comes closer the sun evaporates its surface and blows gas back behind it which glows like a neon light.

It has been the experience of astrologers for thousands of years that comets tend to show up in periods of great disaster. They portend the downfall of kings (goodbye, Richard) and they portend famines, droughts, plagues, pestilences and wars. The climax of the downfall of Richard Nixon is going to take place during the bright evening presence of the comet that will be known as Nixon's comet (rather than Kohoutek's) in the common language of the people as the centuries go on. During the short period that the comet has been in the sky we had an honest to God pestilential plague of cholera in Italy. That's a disease we thought was dead along with bubonic plague, but we're going to see enormous terrifying epidemics sweep some countries, probably the poorer nations, as the comet sweeps the skies. I hope your house is warm because the famines this time extend beyond food shortages to shortages of oil and gas. That's a kind of drought we never thought of, isn't it? There are shortages of steel, newsprint. We are as a matter of fact, going through a period of cold houses and eating *low* on the hog. Meat, milk, and eggs are all astronomical, because the price of feed grain is out of sight since the Russians hornswoggled us on that grain deal a couple of years ago. The comet has come into view at a time of great world tension, when we are just finding out that the detente with Russia on which we have placed so much confidence is another flimflam, and means only what the Russians want it to mean at any particular moment. Also as I mentioned in an earlier column in Dawn magazine, President Nixon needs a war to take the nation's mind off his troubles and unite the people behind him again. I am very much afraid that comet Kohoutek of 1973 and 1974 is going to do just about the same thing that comets have always done, and bring along with it a passel of woes for the human race, famine and plague and war.

I said there was some good news and there is. Ordinary people in America are on the way to getting their government back.

It's going to be an interestingly religious Christmas with perhaps more talk about Jesus Himself and the origin of Christmas than is at all usual. I have felt this tendency myself, and am marketing a poster on The Horoscope of Jesus, with the Magi seeing the most astonishing horoscope the stars ever drew in the sky, as the Christmas star. A complete story on the back tells how I worked out Jesus' real birthdate and what the stars say about Him. Any of you who would like to have a religious astrological poster on your wall to remind you how truly distinctive and individual Jesus was, can write to me at 1415 Victoria Street in Honolulu and for $2.50 I'll send you the poster airmail, with a good chance you'll have it in time for Christmas.

The main events of the new year are going to be in the President's chart and in the chart of the United States. Having done Richard Nixon's horoscope I cannot see that it is in his character to resign. He will be confronted in the middle of December probably very near the 17th with an urgent request from the conservative Republicans that he resign for the good of the country and the party. I see no possibility that he will yield to it, but it will be a strong proposition, probably tied in with a job as head of some major corporation or university. Wouldn't he make a great I.T.T. President? The real proceedings on impeachment will then begin the next month, January. The 6th and 10th are the worst times. That second week in January is a really bad week for the President, with much more dirt coming out from under the rug. People will begin to discover that Nixon's secret police force committed crimes more serious than wiretapping and burglary. The shock waves are going to be severe. The strongest attack yet on Mr. Nixon's presidency will come around the 29th, when the actual trial in the Senate will begin.

All right what else is going on next year? Surely there will be more to the whole year than just the impeachment of the President. Well, in the midst of all this furor there is going to be, oddly, one of the best months the world has ever seen. In February's last week the stars will form the greatest possible good luck sign in the sky; a grand trine! If you have a baby that is going to be born in that last week of February or for that matter a couple or three weeks either way from that period, name him Mr. Lucky. He will coast through life with people handing him dollar bills. You can prepare him to accomplish anything. He will succeed.

In this particular case the grand trine between Uranus and Jupiter and Saturn means a sudden unexpected end to all of our troubles, plus some unexpected blessings. Well, let's see, that's an early spring, to end the fuel shortage That's good crops getting planted. That's peace finally in the Middle East. And it is the return to freedom in the United States.

Fewer Toys Make Happier Holiday

Why is it that most children will cajole and beg for a toy seen on television or owned by a friend, and once it is his, will promptly ignore it?

Why does a large packing box provide hours of contented play for a child who has a toy chest and shelves chocked full of toys?

Why do most parents look about them in dismay a few days after Christmas when they see the toys so eagerly requested strewn about and disregarded as the youngsters resume their play with old favorites?

Some answers may be that toys are often purchased in haste and most children have more toys than they know what to do with.

What is a toy? It is a plaything that should delight a child. It should provide hours upon hours of fun. This fun may be creative, instructive, imaginative, energy expending, or relaxing; but it must be fun.

For some children, a game with complicated rules isn't fun. A puzzle with little pieces that go astray isn't fun. A stuffed animal that soon looks shabby and can't be washed isn't fun. But what is a parent to do?

Shop Carefully

There are several things you can do. Shop carefully and avoid buying poorly-made toys. Resist your children's entreaties for toys that you know will soon bore them.

This is perhaps the hardest to do and the Scrooge-like advice may seem out of keeping with the season. Yet in the long run, it will be the most effective means of assuring your children of the pleasures they can derive from the toys they do own.

Children at various ages require different stimulation from toys and most toy departments offer a wide variety of playthings for all ages. It is up to you to choose wisely.

Children enjoy doing the things grown-ups do. Little girls, even boys, love to putter with pots and pans. Regular muffin tins, cookie cutters, and small saucepans are relatively inexpensive and a child will derive a great deal of pleasure from serving food made in the real thing.

Boys like to hammer, saw, and nail things together. A sturdy workbench with regular-sized tools will provide hours of contented and creative play. Basic instructions on safety are a must, and some supervision in the beginning is essential.

A boy given such tools will assume the responsibility they require. He will consider his play man's work and enjoy it longer.

Holiday Hints

Fatigued feet, the Christmas shopper's lament takes its toll on the entire family. When Mrs. Santa Claus' feet ache she gets grouchy. A little pre-shopping planning can keep gift buying pleasurable right through the dinner hour.

Spend an at-home day preparing casserole dishes to freeze. Then on shopping days, select a meal to defrost, tear up salad makings and put them into a covered bowl, line up the go-withs for supper, and set the table before leaving.

This way, even if you are delayed and open the door to find a famished family, you can quickly get the meal on the table. If there are small children, leave a snack tray of carrots and celery to stave off fussing.

It also helps to bring a small gift, such as, a Christmas coloring book, to hold their attention until dinnertime.

Upon returning from shopping, pop the casserole into the oven and then use 15 minutes of the reheating time for a foot-bath.

Armour has salami, bologna and everything in between.

No matter what your family loves between two slices of bread, Armour Lunch Meat has it covered—from spicy to mild—from salami to bologna and everything in between.

There's chopped ham, pickle pimento loaf, olive loaf and lots more! And every variety of Armour Lunch Meat is made from 100% Government inspected meat. No cereals. No substitutes. The kind of pride and quality that has made Armour famous for more than 105 years!

So no matter how you slice it, Armour Lunch Meat has lots of ways to make you a hero—from salami to bologna and everything in between.

Holiday Breads

Make Them Something To Look At As Well As Delicious To Eat

Holiday breads are probably the most irresistible of home-baked treats. Not only are they impressive to look at, but they also fill the house with an unmistakable aroma that says surely, "Something very special is about to happen."

There's great satisfaction, too, in making a yeast dough fashioned "from scratch." It's brimful of goodies in tune with the holiday theme: raisins, snipped apricots, butter and spices. It can be shaped into a frosted Christmas tree. Another yeast dough makes a sugary wreath or colorful candle. Follow the recipes for rising tricks and length of time for your preparation schedule.

Add Variety

If you want to add variety to the scene, and make a quicker holiday bread, you'll like the Cheese-Filled Sour Cream Coffee Cake. This dough has a wonderfully light texture because of the dairy sour cream and a delectable filling made of cream cheese, accented with currants and lemon peel.

These are lovely breads to make for that special holiday breakfast or open house. They can also be a mouth-watering greeting from your kitchen to someone else's, a gift made with warmth and thoughtfulness.

Christmas Tree Coffee Cake

Dough:
- 4½-5 cups all-purpose flour
- 2 packages active dry yeast
- 1¼ cups milk
- ½ cup (1 stick) butter
- ¼ cup sugar
- 1 teaspoon salt
- 2 teaspoons grated orange peel
- 2 eggs
- 1 egg yolk

Filling:
- 1 can (8 oz.) almond paste
- ½ cup finely chopped almonds
- ¼ cup (½ stick) butter, softened
- 1 egg white

Icing:
- 1¼ cups confectioners sugar
- 2-3 tablespoons milk
- ½ teaspoon vanilla extract

To prepare Dough: in a large mixing bowl combine 2 cups flour and yeast. In a 1-quart saucepan combine milk, butter, sugar and salt; heat until very warm (120-130 F.). Add orange peel. Add liquid to flour. Add eggs and egg yolk. Beat ½ minute at low speed, scraping bowl constantly; then 3 more minutes at high speed. Add 1 cup flour and beat 1 minute longer. Stir in enough remaining flour to form a soft dough (about 1¼-1½ cups).

Turn onto lightly floured surface; knead 5 to 10 minutes or until dough is smooth and satiny. Add only enough more flour to keep dough from sticking to the board. Place in buttered bowl, turning once to butter top. Cover bowl with waxed paper and towel and let stand in a warm place (80-85 F.) until double in bulk, about 1-1½ hours.

To raise Dough: fill a large pan two-thirds full with hot water; place a wire rack on top and set the bowl of dough on the rack. Place in an unlit oven.)

Meanwhile prepare Filling: blend together almond paste, almonds, butter and egg white.

After dough has doubled, punch down by pushing center dough with fist, then pushing edges of dough into center. Turn onto lightly floured surface; cover with towel and let rest 10 minutes. Roll dough out to form a 16 x 14-inch rectangle. Cut off a strip 14 x 2 inches; set aside for trim. Spread filling on square of dough (filling is tyick). Fold dough in thirds. Roll out to make a 14 x 9 - inch rectangle. Cut off a strip 9 x 2 inches, divide this strip in half and set aside to use as bases for trees.

To form trees: from the long side of dough, cut a triangle from top edge center point to bottom outside edges. Remove this tree to cooky sheet. Place two half trees remaining on another cooky sheet,

Nothing tastes so good or looks so wonderful as home-baked coffee cakes. Yeast dough makes a tree, wreath or candle, while quick dough with cheese filling goes into a square pan.

straight sides together. Pinch center seam to seal. Place bases at bottom of tree and pinch to seal. Decorate trees with remaining dough, making ropes or ornaments.

To make ornaments, wrap small balls of dough around red or green candied cherries. (Brush dough with a little water so decorations will stick). Brush melted butter over trees. Cover with waxed paper, then a towel. Let rise in a warm place until doubled (about 40 minutes). Bake in preheated 350 degree oven, 15-20 minutes. Carefully slide onto wire racks to cool. Decorate before serving.

To prepare Icing: combine sugar and milk until smooth; add vanilla. Use a pastry brush to brush on icing.

Cheese Filled Sour Cream Coffee Cake

Filling:
- 1 package (8 oz.) cream cheese, softened
- 2 egg yolks
- ½ cup sugar
- ½ teaspoon vanilla extract
- 1-3 cup currants
- 2 teaspoons lemon peel

Topping:
- ¼ cup crushed cinnamon graham cracker crumbs
- ½ cup chopped walnuts
- 2 tablespoons butter, melted

Coffee Cake:
- ½ cup (1 stick) butter
- 1 cup sugar
- 1 egg
- 2 egg whites
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 4 teaspoon salt
- 1 cup dairy sour cream

To prepare Filling: in a small mixing bowl, beat together until

(Continued on Page 14)

Cool Crafty Ideas.

Spinning beauties. Perfect for midnight potters planning together. . . in anticipation of Christmas giving.

Enjoy the Kraft creations so homey . . . so good, they taste almost just-made in your own holiday kitchen.

Like tasty hors d'oeuvres with Kraft dips and cheeses. Try Nippy Brand or Kraft Pimento Neufchatel Cheese Spread, and delicious French Onion Teez Dip. They're great by themselves or sharing the same cracker with snacking favorites. This season treat family and friends to a creative adventure . . . give tasty Kraft cheese snacks a holiday spin.

HOLIDAY APPETIZERS

- Boiled ham slice, 1/4-inch thick
- Shredded wheat wafers
- Kraft Neufchatel Cheese Spread with Pimento
- Stuffed olive slices
- Melba rounds
- Nippy Brand Whipped Cheese Spread
- Midget gherkin halves
- Cocktail frankfurter halves
- French Onion Teez Dip
- Carrot sticks
- Celery sticks
- Radish roses

Cut ham into small squares. Spread wafers with pimento cheese spread. Top with ham and olives. Spread melba rounds with whipped cheese spread; top with gherkins and frankfurters. Serve dip with vegetable dippers; arrange appetizers on serving tray.

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So, You Think You Know Football?

By Sam Lacy

It is the end of the regular season in college and high school football, with the peak of the professional season and the magnetism of the collegiate bowl era yet to come.

So, this may be as good a time as any to brush up on the fall sport which is growing in popularity in leaps and bounds.

No game demands more teamwork strength, courage and alertness or provides a more thrilling spectacle than this King of the Autumn in the United States.

And it is a safe bet that few games have a more lively history.

Football, actually, is an ancient sport. A game called "harpaston" was played by the Spartans as early as 500 B.C. In this game, a ball was kicked, passed, or carried across the opponents' goal line.

Game Called 'Calcio'

Strikingly similar to a modern football was the "follis," used in Roman games. It was made of leather and inflated with air, but evidently was propelled by foot, not by hand and arm.

A game called "calcio" a modified form of "harpaston," enlivened medieval tournaments in Italy. The players, however, were 27 on a team. They used line and backfield formations similar to today's football, but unlike the mod-attired fans of our time, the spectator ranks were loaded with princes, soldiers, and "noble ladies of the people."

Brawling Football

A brawling brand of football was played in England as early as the 10th century, and by the 12th it had become a national problem. The game was making London a bedlam.

In addition, it was diverting yeomen from archery, a sport that fitted them to defend England. Hence football was banned by municipal laws and royal edicts beginning in 1365, when Edward 3rd decided to ban the game for military reasons.

Reinstated in the 17th century by Charles 2nd, the game began a resurgence that finally arrived at its present stage, but the metamorphasis was spectacular.

Then Came Soccer

At first, the rivalry was between parishes with goals set three and four miles apart, and eventually games developed as a prideful thing with parishes uniting and competing against others over a sprawling area of the countryside.

After a few experiments with high school teams, the sport evolved into rugby, the British origin of the game as it is played in America, though decidedly different in its format.

Then came soccer, then what we call football.

Merged In 1970

The first American collegiate contest, as most readers must know, was played between Rutgers and Princeton on Nov. 6, 1869, at New Brunswick, N.J.

Professional football began at Latrobe, Pa., in 1895. The National Football League was formed in 1921, and in 1960 the American Football League commenced play. The two leagues — the NFL and AFL — were merged in 1970, to form what is now known as the National Football League with the National Conference consisting of former NFL teams and the American Conference made up of former AFL clubs.

Holiday Breads

(Continued from Page 12)

blended cream cheese, egg yolks, sugar and vanilla. Mix in currants and lemon peel. Set aside. To prepare Topping: in a small bowl mix together crumbs and nuts. Stir in butter until well mixed. Set aside.

To prepare Coffeecake: cream butter; gradually add sugar and beat until light and fluffy. Beat in egg and egg whites. Add vanilla. Sift together flour, baking powder, soda and salt. Add to creamed mixture alternately with sour cream. Spread half of batter in buttered 9-inch square pan. Spread filling on top. Spoon remaining batter over filling, spreading carefully to cover filling. Sprinkle topping over batter.

Bake in preheated 350 degree oven, 50-55 minutes or until center springs back when touched lightly with finger. Cool 30 minutes before cutting. Makes 9-12 servings.

HOLIDAY CREAM TWISTS

Dainty, pretty and tasty for the holidays or any festive occasion

- 1 pkg. active dry yeast
- ½ c. warm water (110 degrees to 115 degrees)
- 4 c. sifted all-purpose flour
- 1 tsp. salt
- 1 c. shortening
- 1 whole egg
- 2 egg yolks
- 1 c. dairy sour cream
- ½ tsp. grated lemon peel
- ½ c. quartered candied cherries
- ½ c. broken walnuts
- ¾ c. sugar

Sprinkle yeast on warm water; stir to dissolve.

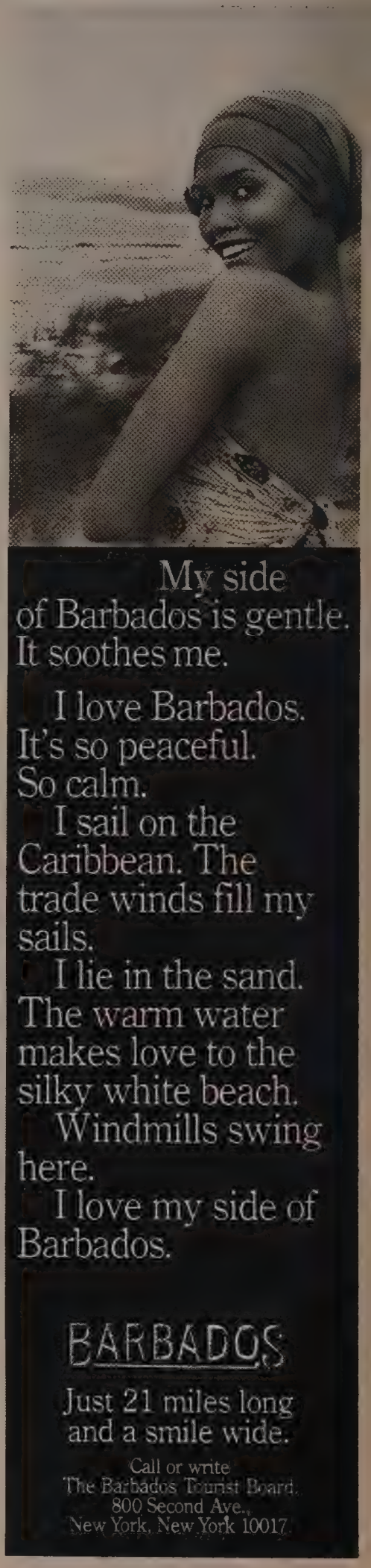
Sift together flour and salt; cut shortening into flour mixture with pastry blender.

Combine yeast, egg, egg yolks, sour cream and lemon peel; mix thoroughly into flour mixture. Stir in cherries and walnuts. Cover and place dough in refrigerator overnight (it will be stiff).

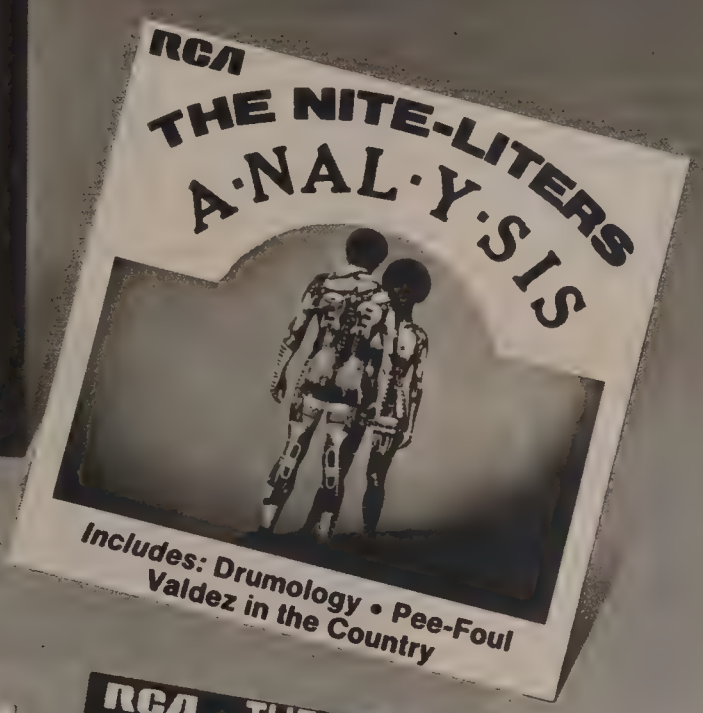
Sprinkle sugar lightly over rolling surface. Place dough on sugared surface and sprinkle it lightly with sugar. Roll to make a 16 x 12 inch rectangle. Fold dough from two opposite sides to make 3 layers. Sprinkle rolling surface and dough with a little sugar and roll and fold again. Sprinkle dough and rolling surfaces again with sugar and roll, fold and roll again. (Divide the sugar — use about 2 tblsp. at a time — so you will use no more than ¾ c. for the entire process.)

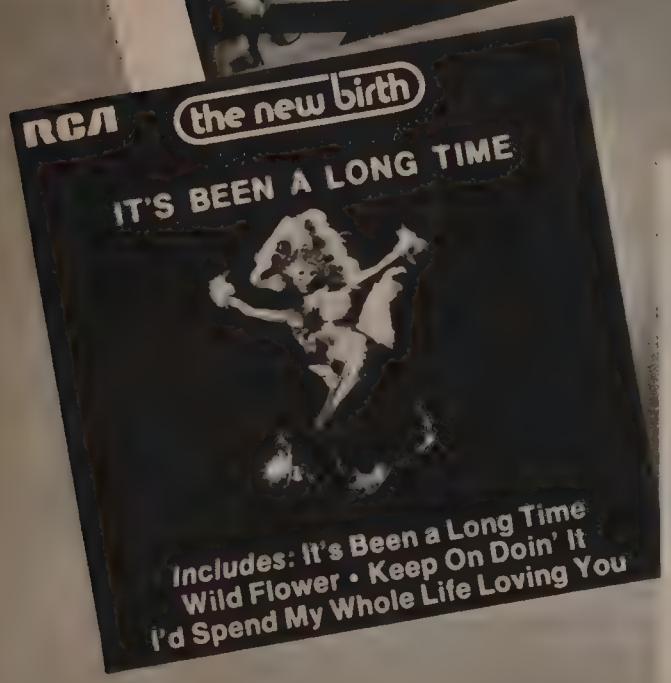
Cut the 16 x 12 inch sheet of dough into strips 4 inches long and 1 inch wide. Lift strips with both hands and twist 3 or 4 times. Place 1 inch apart on ungreased baking sheets.

Bake in moderate oven (375 degrees) 18 to 20 minutes. Makes 48 rolls.



Dreaming of a black Christmas?

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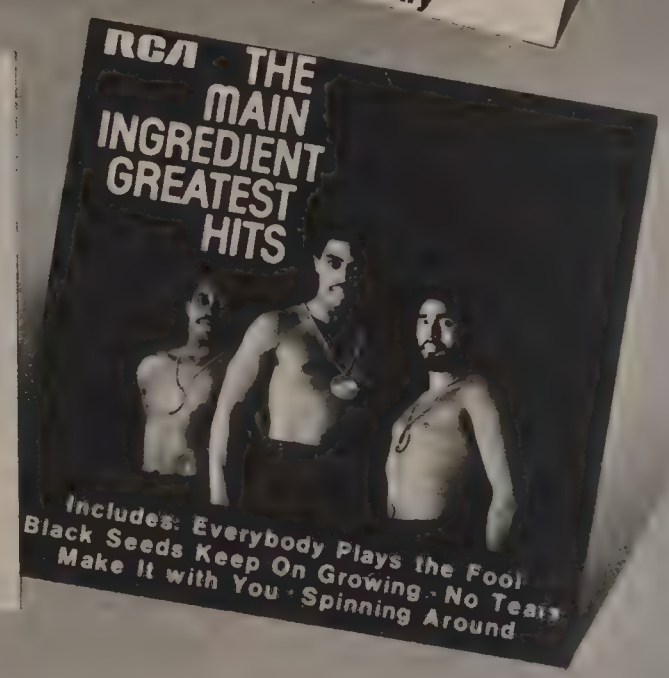

Holiday goodies that are good to give and good to get.

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Being on the move also means that the number of minority employees in the Bell System has more than doubled over the last five years. Today, one out of every four people we hire is of minority background. And that's been the case now for three years: 25% of all new Bell System employees.

Together with about a million other employees, the eight people you see here know from personal experience what it's like to work for us at AT&T, or for one of the local Bell Companies, the Bell Telephone Laboratories, or Western Electric. So they could tell you a lot about what's happening in the System. And that's just what we've asked them to do.

You'll be seeing them soon in future ads. And some of them will be telling you about themselves, their jobs and about us.

The important thing is that you get the message. Things ***are*** changing in the System.

In the Bell System, that is.

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Director of Minority Affairs
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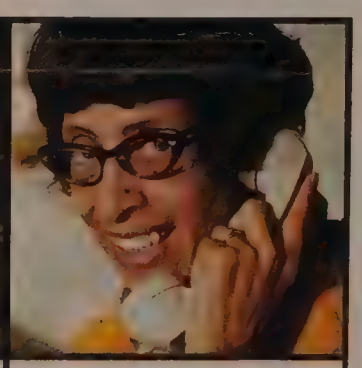
Harry Peace
Station Installer
Mountain Bell



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Francois Clemmons' Music Studio is a place where children and adults explore their sense of sound and rhythm on "Mister Rogers' Neighborhood."

'Rainbow Power' Keynotes Children's TV Show

"Rainbow Power" may be a phrase Fred Rogers, creator and host of "Mister Rogers' Neighborhood" learned by reading "Wee Pals" comic strip or directly from Morrie Turner the celebrated cartoonist who has appeared on the TV series. The concept, however, has been standard practice from the start of this longest running children's television show on Public Broadcasting Service outlets.

Black guests have made a contribution to the success of "Mister Rogers' Neighborhood," now seen on some 200 PBS stations throughout the United States, Hawaii, and Puerto Rico.

Fred Rogers has sought talented people for two valued qualities, and race has been a secondary consideration. Talent or expertise in a field that teaches young viewers something useful in their everyday lives or expands their worlds is, of course, expected.

The much rarer gift is the deciding factor which his training in child development and long experience in children's television programming can discern immediately. Rogers primarily wants people who are warm human beings who care about children, and can demonstrate or explain their art or work in simple terms that youngsters understand easily and believe.

These professionals who keep coming back to the program run the gamut of widely diverse careers — a lapidirian, harpsichordist, pottery maker, cartoonist, teacher, dentist, opera singer, tap dancer and pianist among others. Some travel to Pittsburgh, where the "Mister Rogers' Neighborhood" show is produced, from many parts of the country and from Canada.

4 Million Viewers

They participate because they welcome the opportunity of contributing to the affective growth of over 4-million youngsters everywhere who may be watching the program whether in the inner-city, the suburbs or in the country.

They agree with Fred Rogers' philosophy that emotional and intellectual needs of all children are similar in learning to cope with everyday experiences, learning to feel more self-confident, and becoming more trusting of people of all ages.

They also share with Fred Rogers the development of the art of using the television set like a telephone — to relate and to converse with their young audience in a very direct and personal way.

"Mister Rogers' Neighborhood," in its entirety and every part, aims quietly to bring out and develop the feelings of every young viewer. Each program concentrates on one element of common childhood feelings — a pride in growth, fear of the dark, anxiety about a new baby, or — in view of the violence on many programs and in real life today as well — the fear of dying or dismemberment.

Low-keyed, sensitive Fred Rogers encourages the child to understand and accept his feelings as an integral part of himself, and also aims at helping him to enjoy his own uniqueness.

One of Mister Rogers' continuing goals is to bring a new appreciation to both young and old of the fact that differences are not the limitations they are all too often considered. Rather, they always present new opportunities and experiences.

It's like the real life story of two little girls, one black and one white, sitting with their arms around each other and talking quietly. One of them asks the other, "Tell me. What is this thing integration?" That's rainbow power — and it radiates as a way of life on "Mister Rogers' Neighborhood."

Children

(Continued from Page 4)

cookies.

Both girls and boys at this age are beginning their craze for slumber parties. They love to fill the living room or some such space with row on row of wiggling, giggling, speeling bags. Slumber parties are long on noise and short on slumber, but considered great fun by the young. They're sure-fire party hits if the rest of the family can take it.

The junior high school level is a particularly frustrating age for entertaining. Most are enthusiastic about a barn dance — maybe in the school gym. Girls and boys are comfortable sitting on the floor. Hire a professional square dance caller to add to the authenticity. Those who want to, may dance. The fewer adults helping, the better, the kids say. The freshness of the country music brings out the best behavior in most immature teenagers.

Movies are popular at this age too, as well as indoor sports events such as basketball games.

The 13 to 15 year old youngsters are intrigued with the romance of a New Year's Eve party. They are attracted by the idea of being able to bring in the New Year in real adult fashion. Games and dancing take most of the evening. Chaperons take the revelers home shortly after midnight.

By the time the "children" reach high school or college, party giving is easier. They are most comfortable with each other and prefer to get a date and meet a few friends at a show or pancake house.

Children know what appeals to them and what suits their friends.

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'Let's Have A Party'

10 Imaginative Holiday Party Suggestions

By Stacey D. Pinder

From Thanksgiving on, parties prevail, for at no other season of the year are people so in the mood for enjoying themselves. Yet in the annual rush of entertaining and being entertained, we often tend to forget that a party does not come with a built-in guarantee of success.

It is only as good as the idea behind it, the food that is served, and the thoughtfulness that spells hospitality.

Customs do go stale, so never be afraid to discard them when you feel they have become outworn. Cold turkey and ham are not the only foods substantial enough to feed a crowd. Roast beef, smoked fish and soul-food dishes serve just as well. Nor does holiday fare have to be elaborate. A good soup or homemade cake can taste wonderful to guests tired of rich food and drink.

A successful party demands careful planning, so every detail should be worked out well in advance. A mingling of guests of all ages also adds to the warmth and delight.

Imagination Counts

The traditions of Christmas are countless and almost any of them could spark a party. But an imaginative little change or flourish made with each repetition keeps a tradition alive. Whether you are planning a late-evening affair for adults or an early-hour feast for three generations, you can assure its liveliness by taking a fresh approach.

Here are suggestions for nine Christmas parties, each inspired by a different idea.

CHRISTMAS EVE PARTY

Have a come-when-you-like Christmas Eve party where guests drop in and out as they choose from nine o'clock on. Serve sherry to sip on, dry roasted nuts to nibble on, and good conversation as the main entertainment.

Later set out the coffee on a long table decorated with greens and candles, which remain as the centerpiece for the next day's family dinner. At eleven heat and serve cinnamon buns. Prepare these ahead in quantity and freeze so there are always enough left over for guests to take home and the family to eat for Christmas breakfast.

POST-MASS BREAKFAST

Catholic celebrants may find intriguing the idea of gathering after Midnight Mass, for a quiet, warm setting of eggs, grits and hot biscuits, garnished by ham, bacon, sausage and mackerel.

This provides a golden opportunity for assembling the more intimate friends with members of the family.

CHRISTMAS BREAKFAST

A sit-down breakfast party can become a Christmas Day institution. Invite the same group of friends, jog their memories a week or two ahead by telephone, and add an occasional new face replacing a drop-out.

Begin the party at eleven, get it really going at noon when food is served, and continue with presents and conversation being exchanged until the last guest leaves, probably around four in the afternoon.

The color scheme can be red and green — red and green felt napkin rings, red and green ribbons on the handle of the knife that cuts the coffee ring, and a dashing attire in red and green for the host and hostess.

AFTER-THE-DANCE-BRUNCH

This slightly off-beat party is a Sunday brunch following a charity dance on Saturday night. Invite a dozen friends, comfortably dressed in slacks and sweaters.

The menu can hold for any informal holiday brunch, most of which can be prepared ahead of time.

HOLIDAY BUFFET PARTY

Should you have friends who take a dim view of cocktail parties — or just want a change — your New Year's or Christmas entertaining could take the form of an evening or late-day open house featuring food served buffet style. Since some of the guests may only want to nibble and others may be as hungry as bears, the menu should include both light and hearty dishes.

A suggested menu could include red and white wine, assorted cheeses, and smoked fish for the nibblers, lasagna and ham for the hungry. A green salad, french bread, sweet potato and mincemeat pies and coffee.

MIDNIGHT SUPPER

For a late supper after a holiday party or dance, the menu is light and simple, centering on omelettes that can be made and filled to order whenever guests are ready to sit down and eat. Come midnight, serve steaming consomme on tables set for four, followed by the omelettes, rows of fresh fruit or fresh fruit in giant brandy glasses can stand in as part of the decoration until the moment when the toothpick-pierced fruits are removed and eaten.

Good food, music, colorful decorations should lure your guests and keep them until the cock crows.

NEW YEAR'S EVE PARTY

Break tradition by giving an unusually early New Year's Eve party — from six to eight-thirty. Many guests will love this innovation because they then have the choice of going on to later parties well fortified by substantial food and champagne or spending the rest of the evening quietly at home without feeling deprived of the customary end-of-the-year celebration.

Set out drinks and a help-yourself collation on red felt-covered buffet tops.

NEW YEAR'S DAY OPEN HOUSE PARTY

This is a double-barreled affair. While it is primarily a "wound-licking" party for the purpose of helping your friends recover from the night before, it is an excellent way also to repay entertainment debts. Whether or not your friends have celebrated on New Year's Eve, they are apt to be at loose ends late the next afternoon.

For those who feel the need of a cool, refreshing drink and a little light nourishment, serve champagne punch. For guests who are hungry and thirsty, have a well-stocked bar and several hearty dishes on the menu — including the soul-stirring peas and rice, collard greens, and good-luck herring.

SOUP AND SPIRITS BUFFET

Wintertime soup and spirits parties are simple and flexible enough to allow for entertaining a lot of people informally.

Hold open house on New Year's Day from three to seven for friends who feel like dropping in for a late lunch or early supper.

Drinks from the bar are followed by two really hearty soups (one the traditional black-eyed pea soup) ladled into cups from chafing dishes at either end of a table set to accommodate buffet tastes.

TWELFTH NIGHT PARTY

In commemoration of the frankincense, gold and myrrh-bearing Three Wise Men, the Twelfth night — January 6 — is a gift-giving day, a party-giving day and an inspirational time to entertain traditionally, yet differently. On this day, when children in Latin countries receive their gifts, give an after-Christmas wind-up party featuring eggnog, fruit cake and assorted cookies.

It's Turkey Time

Turkey time can be any time and freezer-to-table cookery makes preparation simple as can be.

With an assist from the butcher, turkey can be prepared in a way that will be easy on the cook and a delight for the family. Have him cut a 10 pound bird in half lengthwise.

Then wrap it for the freezer. If the bird is already frozen, thaw him just enough to remove the sack of giblets, then wrap for the freezer. Follow directions for wrapping poultry, making sure the cut side of the bird is placed down on the sheet of foil.

To freeze poultry, truss the bird and brush with melted shortening. Follow standard instructions for proper freezer wrapping with heavy duty foil.

When ready to cook, preheat oven to 450 degrees and line a roasting pan with heavy duty foil. Remove the foil from the bird and place in the pan, skin side up. Cover turkey with foil, tucking edges under. Roast for three hours and 20 minutes.

During last 30 minutes of roasting time, remove foil to allow turkey to brown thoroughly. If wings or legs are brown enough, cover them with a small piece of foil to prevent overbrowning.

Once again, to assure desired degree of doneness, insert a meat thermometer when the foil is removed during the browning period.

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